Cookies from Many Nations

THE

Home Economics

DEPARTMENT

OF

the Framingham Public Schools

FOREWARD

We, the Home Economics students and teachers of the Framingham Public Schools are pleased to share with you some of our favorite recipes. These recipes represent a part of the culture of many countries. Like all Americans, we share many different ethnic backgrounds. We are proud of our heritages and our "own" country.

The donations received from these cookbooks will be part of the Framingham School Department's contribution to the national foundation sponsoring The Liberty Centennial Campaign to "save our statue".

The Home Economics Department
Framingham Public Schools

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Title of Recipe: Nusskipferln

Nation of Origin: Austria

Ingredients:

1 C. finely ground walnuts
1 C. butter
3/4 C. sifted, all-purpose flour
1 1/2 tsp. valilla

Vanilla Sugar - Break vanilla beans into 1 inch pieces and place in a jar with 1 lb. sifted confectioner's sugar. Let stand for 3 days or longer to insure excellent flavor.

Step-by-step Directions:

1. Cream together butter and sugar.
2. Add vanilla, sugar and walnuts.
3. Add all-purpose flour.
4. Shape 1 tsp. dough at a time into small crescents, 1 1/2 inch long.
5. Bake on ungreased cookie sheets in a 350 degree oven.
6. Cool for 1 minute, dust in vanilla sugar.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 15-17 Minutes

Yield 70

Title of Recipe: Austrian Cream Cookie

Nation of Origin: Austria

Ingredients:

2 eggs
1 C. sugar
1 C. whipping cream
3 3/4 C. flour
3 tsp. baking powder
1 tsp. salt

Step-by-step Directions:

1. Beat eggs until light; add sugar gradually; blend in cream.
2. Measure flour and mix with baking powder and salt; stir in; chill at least one hour.
3. Heat oven to 375 degrees.
4. Roll dough out 1/4 to 3/8 inches thick on lightly floured board.
5. Cut in 2 inch squares with knife; make two 1/2 inch indentations on each side of each square.
6. Place on lightly greased baking sheet.
7. Bake 10-13 minutes; cool; frost irregularly with pastel-colored icing.

Easy Creamy Icing

1 C. sifted confectioner's sugar
1/4 tsp. salt
1/2 tsp. vanilla
1 1/2 tsp. cream or water

1. Blend sugar, salt, and flavoring.
2. Add cream to make easy to spread.
3. If desired, tint with food coloring.
4. Spread on cookies with small spatula, using a circular motion.

Pan Size: Cookie sheet

Preparation Time: 20 Minutes

Cooking Time: 10-13 Minutes

Yield: 4 Dozen

Title of Recipe: Chinese Almond Cookies

Nation of Origin: China

Ingredients:

3 1/2 C. flour
2 C. sugar
1 tsp. baking powder
2 C. shortening (1/2 butter)
1 egg - beaten
2 tsp. almond extract
1 tsp. vanilla
2-3 tbsp. whole blanched almonds

Step-by-step Directions:

1. Preheat oven to 375 degrees.
2. Sift and remeasure flour.
3. Blend flour, sugar and baking powder.
4. Add shortening, egg, and flavorings.
5. Mix thoroughly with hands until dough is smooth and well blended.
6. Roll dough to 1/4 inch thick on lightly floured board.
7. Cut with 2 inch round cookie cutter.
8. Put one almond in center of each cookie.
9. Place 1 1/2 inch apart on ungreased cookie sheet.

Pan Size: Cookie Sheet

Preparation Time: 15 Minutes

Cooking Time: 12 Minutes

Yield: 4 Dozen

Title of Recipe: Danish Vanilla Wreaths

Nation of Origin: Denmark

Ingredients:

7/8 C. butter, soft
2 C. flour
3/4 C. sugar
1/2 tsp. vanilla
1/2 egg, beaten

Step-by-step Directions:

1. Crumble the butter and flour together with a fork.
2. Mix in sugar, vanilla, and egg.
3. Knead lightly for 1 minute.
4. Refrigerate for 1 hour.
5. Roll into long thin ropes and twist lightly together.
6. Cut the twisted ropes into 4 inch lengths and form rings or wreaths.
7. Place on cookie sheet. Bake at 400 degrees for 10 minutes or until light brown.

Pan Size: Cookie Sheet

Preparation Time: 30 Minutes

Cooking Time: 10 Minutes

Yield: 3 Dozen

These are a traditional Danish Christmas Cookie, but they are enjoyed all year!

Title of Recipe: English Brandy Snaps

Nation of Origin: England

Ingredients:

1 1/2 C. flour
1/4 tsp. salt
2 tsp. powdered ginger
1/2 tsp. nutmeg
3/4 C. melted butter
1 C. brown sugar
1/2 C. molasses
1/4 C. brandy (or extract)

Step-by-step Directions:

1. Sift flour, salt, ginger and nutmeg together.
2. Mix in hot melted butter, sugar and molasses.
3. Add brandy.
4. Drop by heaping teasponfuls on greased cookie sheets, 2 to 3 inches apart.
5. Bake at 300 degrees for 12 minutes.
6. Cool until cookies can be handled, then roll loosely around the handle of a wooden spoon to form cylinders (if cookies harden before rolling, reheat slighly).
7. Store in an air-tight container.

These are also delicious rolled into cones and filled with ice cream or whipped cream.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 12 Minutes

Yield: 2 Dozen

"These remind me of the Ginger Snaps I loved when I was small and living in Canada."

Title of Recipe: Finska Kakor

Nation of Origin: Finland

Ingredients:

3/4 C. shortening
(or 1/2 butter)
1/2 C. sugar
1 egg - well beaten
1 tsp. vanilla
1 C. flour
1/2 C. cornstarch
1/2 tsp. baking powder
1/2 tsp. salt
1/4 C. finely ground nuts

Step-by-step Directions:

1. Cream shortening. Add sugar gradually and beat thoroughly.
2. Add egg and vanilla and blend.
3. Sift together flour, cornstarch, baking powder and salt.
4. Add flour mixture and nuts to shortening sugar mixture.
5. Using pastry bag or cookie press with large tube opening, form into finger lengths about 1 1/2 inches apart.
6. Bake at 400 degrees.

Pan Size: Ungreased Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 10-12 Minutes

Yield: 2 Dozen

Title of Recipe: Coffee Meringues (Wasps Nests)

Nation of Origin: France

Ingredients:

2 egg whites
1/2 C. sugar
1 tsp. Taster's Choice coffee
1/2 tsp. salt
2/3 C. slivered almonds
1/2 tsp. almond extract

Step-by-step Directions:

1. Preheat oven to 325 degrees.
2. Beat egg whites until foamy.
3. Blend freeze dried coffee and salt.
4. Gradually beat in sugar. Beat until stiff.
5. Fold in almond extract and slivered almonds.
6. Drop by teaspoonfuls onto ungreased baking sheets.
7. Bake 15 minutes at 325 degrees or until golden brown.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 15 Minutes

Yield: 3 Dozen

Title of Recipe: French Lace Cookies

Nation of Origin: France

Ingredients:

2 tbsp. butter, softened
2 C. sugar
2 eggs, well beaten
1 tsp. vanilla extract
3/4 C. unsifted flour
1 tsp. baking powder
pinch of salt

Step-by-step Directions:

1. Cream butter until light and fluffy.
2. Add sugar, eggs, vanilla. Beat well.
3. Sift the flour, baking powder, and salt.
4. Stir flour mixture into batter.
5. Drop by heaping teasponfulls - 3 inches apart - onto buttered and floured cookie sheet.
6. Bake 400 degrees for 5-7 minutes or until cookies have spread into lace-like 4 inch rounds and are golden brown.
7. Cool then transfer to rack.

Variation - Frech Toiles: After removing from sheet, place one at a time over rolling pin to form half circles.

Pan Size: Cookie Sheet
Preparation Time: 30 Minutes
Cooking Time: 5-7 Minutes
Yield: 3 Dozen

Title of Recipe: Meringue Kisses

Nation of Origin: France

Ingredients:

2 egg whites
3/4 C. sugar

Step-by-step Directions:

1. Beat egg whites stiff.
2. Beat in sugar slowly.
3. Drop by teaspoonfuls on a wax paper covered cookie sheet.
4. Meringues should not be allowed to brown.
5. Bake at 250 degrees for 25-30 minutes.

Pan Size: Cookie Sheet

Preparation Time: 10 Minutes

Cooking Time: 25-30 Minutes

Yield: 2 Dozen

Title of Recipe: German Ginger Cookies

Nation of Origin: Germany

Ingredients:

1/2 C. shortening
1/2 C. sugar
1/2 C. dark molasses
1/4 C. water
2 1/2 C. flour
3/4 tsp. salt
1/2 tsp. soda
3/4 tsp. ginger
1/4 tsp. nutmeg
1/8 tsp. all spice

Step-by-step Directions:

1. Cream shortening and sugar.
2. Blend in molasses, water, flour, salt, soda, ginger, nutmeg, and all spice.
3. Wrap and chill.
4. Roll out dough onto floured board with floured rolling pin to 1/4 inch thickness.
5. Cut out shapes.
6. Place on ungreased baking sheet.
7. Bake at 375 degrees fro 10-12 minutes.
8. Cool

Pan Size: Cookie Sheet

Preparation Time: 15 Minutes

Cooking Time: 10-12 Minutes

Yield: 2 Dozen 2 Inch Coolies

Title of Recipe: Mutti's Butter Cookies

Nation of Origin: Germany

Ingredients:

1/2 lb. softened sweet butter
3/4 C. sugar
2 C. flour
1 beaten egg for painting

Step-by-step Directions:

1. Cream butter and sugar together.
2. Add flour.
3. Form into a long roll.
4. Chill two hours.
5. Slice dough and paint with beaten egg.
6. Preheat oven to 450 degrees and bake 4-6 minutes.

Pan Size: Cookie Sheet

Preparation Time: 10 Minutes

Cooking Time: 4-6 Minutes

Yield: 75 Cookies

Title of Recipe: Kourabiedes - Easter Cookies

Nation of Origin: Greece

Ingredients:

1 C. margarine or butter
1/3 C. sugar
2 egg yolks
1 tsp. vanilla
2 C. flour
1 tsp. baking powder
Whole cloves (1 per cookie)
confectioner's sugar

Step-by-step Directions:

1. Heat oven to 350 degrees.
2. Mix butter, sugar, egg yolks and vanilla together thoroughly.
3. Blend flour and baking powder; stir into butter mixture; mix well.
4. Shape into small balls about 3/4 inch in diameter.
5. Place on lightly greased cookie sheet; put 1 whole clove in center.
6. Bake 10 to 12 minutes or until cookies are set but not browned.
7. Let stand 2 minutes; remove to cooling rack.
8. When cool, dust with confectioner's sugar

One teaspoon ground cloves and 1/2 teaspoon brandy flavoring may be added.

Pan Size: Cookie Sheet
Preparation Time: 20 Minutes
Cooking Time: 10-12 Minutes
Yield: 8 Dozen

These cookies are traditionally baked for Easter.

Title of Recipe: Sesame Seed Cookies

Nation of Origin: Greece

Ingredients:

1 C. butter or margarine
1 3/4 C. sugar
2 eggs
2/3 C. toasted sesame seeds
4 C. flour
2 tsp. baking powder
1/2 tsp. salt
1/4 C. water

Step-by-step Directions:

1. Mix butter, sugar and eggs until fluffy.
2. Sir in 1/3 cup sesame seeds.
3. Blend flour, baking powder and salt, add alternately with water to sugar mixture.
4. Chill dough until stiff enough to roll, 1-2 hours.
5. Heat oven to 350 degrees.
6. Roll dough on lightly floured board into rectangle 1/3 inch thick.
7. Cut dough in strips 2 1/2 x 3/4 inch; press one entire side of each strip into dish with remaining sesame seeds; loop one end over at right angle to the other, bow knot effect.
8. Place on lightly greased baking sheet.
9. Bake 8-10 minutes, or until lightly brown.

Pan Size: Cookie Sheet Preparation Time: 15 Minutes

Cooking Time: 8-10 Minutes Yield: 9 Dozen

A traditional cookie for holidays in the Sparta region of Greece.

Title of Recipe: Feneekia

Nation of Origin: Greece

Ingredients:

1 C. butter
1 C. Mazola oil
3/4 C. orange juice
1/2 C. sugar
4 tsp. baking powder
1/4 tsp. baking soda
6 1/2 C. flour
walnuts or dates, chopped

Syrup
1 C. sugar
3/4 C. water
1 C. honey
1 tsp. lemon juice
1 tsp. vanilla

Final Topping
1 C. walnuts or dates, chopped
1/2 C. sugar
1 tsp. cinnamon

Step-by-step Directions:

1. Cream butter and blend in Mazola thoroughly.
2. Add orange juice and sugar; beat well.
3. Combine dry ingredients. Beat into creamed mixture a cupful at a time until the fough begins to stiffen. Blend rest of dry ingredients by hand.
4. Pinch off small amount of dough.
5. Stuff with dates or walnuts and shape into small, oval cookies.
6. Place on cookie sheet. Bake 25 minutes at 375 degrees until golden brown. Cool.
7. Make syrup by bringing sugar and water to boil. Add honey, lemon juice and vanilla.
8. Dip cooled cookies into hot syrup for 1 minute. Keep syrup warm as you dip.
9. Sprinkle with walnut, sugar, and cinnamon mixture. Let dry before storing.
10. Keep in air tight container. Freeze well.

Pan Size: Cookie Sheet Preparation Time: 40 Minutes

Cooking Time: 25 Minutes Yield: 4 Dozen

Special Greek honey-dipped cookie for festive occasions.

Title of Recipe: Hawaiian Cookies

Nation of Origin: Hawaii

Ingredients:

1 lb. soft margarine
2 C. sugar
4 C. flour
2 C. grated coconut (fresh)
1 C. macadamia nuts

* Nuts and coconut can be varied as long as it totals 3 cups.

Step-by-step Directions:

1. Blend all ingredients until dough is sticky.
2. Form into 4 long rolls. Freeze 3-4 hours.
3. Remove and cut into 1/4 inch slices.
4. Place on an ungreased cookie sheet.
5. Bake at 300 degrees for 15-20 minutes until brown.

These freeze very well.

Pan Size: Cookie Sheet
Preparation Time: 15 Minutes
Cooking Time: 15-20 Minutes
Yield: 6-8 Dozen

Title of Recipe: Dutch Hail

Nation of Origin: Holland

Ingredients:

1 C. margarine
1 C. sugar
1 egg - separated
2 C. flour
1/2 tsp. cinnamon
1 tbsp. water
1/2 C. finely chopped walnuts

Step-by-step Directions:

1. Mix margarine, sugar and egg yolk.
2. Blend flour and cinnamon into margarine mixture.
3. Pat into a greased jelly roll pan or cookie sheet.
4. Beat egg white and water until frothy. Brush over dough.
5. Sprinkle with nuts.
6. Bake 350 degrees for 20-25 minutes or lightly brown.
7. Cut into strips immediately.

Pan Size: 15 1/2 x 10 1/2

Preparation Time: 10-15 Minutes

Cooking Time: 20-25 Minutes

Yield: 25-30

Title of Recipe: Dutch Butter Cookie

Nation of Origin: Holland

Ingredients:

1 egg (well beaten)
2 1/2 C. flour
1 C. sugar
1 C. butter
1 tsp. baking powder
2 tsp. vanilla

Step-by-step Directions:

1. Cream butter and sugar.
2. Add well beaten egg and flavoring.
3. Sift flour, salt and baking powder, Add to above.
4. Knead all ingredients thoroughly.
5. Spread thinly on a greased cookie sheet. With a fork, draw lines across the dough for a pleasing effect.
6. While warm cut into strips 3 x 1 1/2 inches.

Pan Size: 15 1/2 x 10 1/2

Preparation Time: 10-15 Minutes

Cooking Time: 30 Minutes

Yield 20

Title of Recipe: Oatcakes

Nation of Origin: Ireland

Ingredients:

1 3/4 C. regular oatmeal
1/4 tsp. baking powder
1/2 tsp. salt
1 tbsp. butter, melted
5-8 tsp. hot water

Step-by-step Directions:

1. Preheat oven to 350 degrees.
2. Pulverize 1 cup of oatmeal in blender, 1/2 cup at a time.
3. Combine pulverized oatmeal, baking powder, and salt in a bowl.
4. Add melted butter.
5. When all the butter is absorbed, add hot water a teaspoon at a time; stir; make as smooth paste.
6. Sprinkle breadboard with 1/4 cup of the oatmeal.
7. Roll dough into ball and place on board; roll until all is covered with oatmeal.
8. Spread remaining oatmeal on board; roll ball to 1/8 inch thick; cut into pie-shpaed wedges.
9. Transfer to baking sheet carefully.

Pan Size: Cookie Sheet
Preparation Time: 30 Minutes
Cooking Time: 4-5 Minutes
Yield: 8

Title of Recipe: Rich Scones

Nation of Origin: Ireland

Ingredients:

1 tbsp. butter, softened
2 C. flour
2 tsp. baking powder
1/4 C. sugar
1 tsp. salt
6 tbsp. butter - cut into 1/4 inch bits and chilled
1 egg
1 egg yolk
1/2 C. milk
1 egg white

Step-by-step Directions:

1. Preheat oven to 400 degrees. Coat cookie sheet with softened butter.
2. Sift flour, baking powder, sugar and salt into large chilled bowl.
3. Add butter bits and with fingertips rub into flour mixture until it looks like coarse meal.
4. Beat egg and egg yolk until frothy.
5. Beat milk into egg mixture and pour over flour mixture.
6. Gather dough (with hands) into compact ball.
7. Roll out to 1/2 inch thick and cut into 2 inch rounds.
8. Place 1 inch apart on sheet.
9. Brush top with beaten egg white.
10. Bake for 15-20 minutes or until brown.

Pan Size: Cookie Sheet Preparation Time: 30 Minutes

Cooking Time: 15-20 Minutes Yield: 12 Scones

Served with tea in homes in the afternoon. Served on a hot platter.

Title of Recipe: Passover Apricot Squares

Nation of Origin: Israel

Ingredients:

1 C. cut-up dried apricots
3 eggs, separated
3/4 C. sugar
3 tbsp. cake meal
1 tsp. potato starch
1 C. chopped nuts
1 tsp. lemon juice
dash of salt

Step-by-step Directions:

1. Soak apricots in hot water for a few minutes and drain.
2. Mix together egg yolks and sugar.
3. Add cake meal, potato starch, nuts, lemon juice, salt, and drained apricots.
4. Beat egg whites and fold in.
5. Bake in greased 8 x 8 inch square pan for 45 minutes in a 350 degree oven.

Pan Size: 8 x 8 Inch Square

Preparation Time: 30 Minutes

Cooking Time: 45 Minutes

Yield: 16

Title of Recipe: Hamontaschen

Nation of Origin: Israel

Ingredients:

1 stick unsalted margarine at room temperature
1 tsp. grated orange peel
1 C. sugar
1 egg
2 tbsp. orange juice
2 C. sifted flour
1 tsp. baking powder
1/4 tsp. salt

Filling
1 jar prune lekvar (jam)
1/2 cup raisins
1/2 cup chopped nuts
1/2 tsp. lemon juice

Step-by-step Directions:

1. Preheat oven to 400 degrees.
2. Cream margarine with orange peel and sugar.
3. Add egg and orange juice. Cream together.
4. Sift dry ingredients together and add to creamed mixture.
5. Chill for 4 hours.
6. Roll on floured board and cut into 3 inch circles.
7. Place 1 tsp. filling on each circle and fold and pinch into triangular shape.
8. Bake for 10 minutes.

Pan Size: Cookie Sheet

Preparation Time: 30 Minutes

Cooking Time: 10 Minutes

Yield: 25

A traditional holiday treat as Jewish people celebrate Purim.

Title of Recipe: Passover Chocolate Macaroons

Nation of Origin: Israel

Ingredients:

2 egg whites
1 C. sugar
1/4 tsp. salt
1/2 tsp. vanilla
2 squares melted chocolate
1 pkg. coconut

Step-by-step Directions:

1. Beat egg whites, add sugar slowly until peaks are formed.
2. Add salt and vanilla.
3. Fold in warm (not hot) chocolate.
4. Fold in coconut.
5. Spoon onto brown paper (on cookie sheet).
6. Bake at 325 degrees for 12-15 minutes.

Pan Size: Cookie Sheet
Preparation Time: 15 Minutes
Cooking Time: 12-15 Minutes
Yield: 2 Dozen

Title of Recipe: Italian Bar Cookie

Nation of Origin: Italy

Ingredients:

1/2 C. butter
1 C. confectioner's sugar
2 eggs, beaten
1/2 tsp. lemon extract
1/2 tsp. grated lemon rind
1/2 tsp. salt
1 C. flour, sifted
1/2 C. almonds, finely chopped

Step-by-step Directions:

1. Preheat oven to 350 degrees.
2. Cream butter and sugar together; add egg and beat until light and fluffy. Set aside 1/4 cup of mixture.
3. To remainder, add lemon extract, rind and salt. Blend in the flour.
4. Using a spatula, spread mixture into a rectangle about 1/8 inch thick on a cookie sheet.
5. Spread reserved mixture over top and sprinkle with nuts.
6. Bake at 350 degrees for 15 to 20 minutes.
7. While still warm, cut into bars, squares or diamonds.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 15-20 Minutes

Yield: 2 Dozen

Title of Recipe: Italian - Rosettes

Nation of Origin: Italy

Ingredients:

1 C. flour, sifted
1/2 C. milk
1/2 C. water
1 tsp. sugar
1/2 tsp. salt
1 egg
1/8 tsp. cinnamon
fat for deep frying

Step-by-step Directions:

1. Preheat fat to 365 degrees.
2. Mix milk, water, sugar, salt, egg and cinnamon together.
3. Stir slowly into sifted flour, then beat with a rotary beater until smooth.
4. Heat rosette mold by dipping into hot fat (365 degrees) for 10 seconds. Remove mold and shake off excess fat.
5. Dip hot mold into batter until even with the top. (No batter should go over the top of the mold.)
6. Dip mold covered with batter into hot fat.
7. As soon as the rosette is formed and begins to brown slightly, lift the mold and let the rosette drop gently into the fat. When brown turn it over and brown the other side.
8. Remove from fat. Drain on absorbent paper.
9. Sprinkle with sifted confectioner's sugar.

Pan Size: Deep Fat Fryer
Preparation Time: 10 Minutes
Cooking Time: 1/2 Minute
Yield: 50

Title of Recipe: Mexican Mocha Balls

Nation of Origin: Mexico

Ingredients:

1 C. butter or margarine softened
1/2 C. sugar
1 tsp. vanilla
2 C. flour
1/4 C. unsweetened cocoa powder
1 tsp. instant coffee
1/4 tsp. salt
1 C. finely chopped walnuts
1/2 C. maraschino cherries
Extra fine granulated sugar

Step-by-step Directions:

1. Cream first three ingredients.
2. Stir flour with cocoa, coffee and salt.
3. Gradually beat into creamed mixture.
4. Stir in nuts and cherries. Chill one hour.
5. Form into 1 inch balls. Place on ungreased baking sheet.
6. Bake at 325 degrees for 20 minutes. Cool on rack.
7. While warm, but not hot, dust with extra fine sugar.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 20 Minutes

Yield: 84

Title of Recipe: Peanut Butter Cookies

Nation of Origin: New England

Ingredients:

1/2 C. butter
1/2 C. peanut butter
1/2 C. sugar
1/2 C. brown sugar
1 egg, well beaten
1 1/4 C. flour, sifted
1/4 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda

Step-by-step Directions:

1. Cream butter and peanut butter.
2. Gradually add sugar. Cream.
3. Add egg and combine with peanut butter mixture.
4. Sift together flour, salt, baking powder and baking soda. Add to creamed mixture. Mix well.
5. Drop from teaspoon on baking sheet or chill dough and roll out cookies.
6. Bake at 350 degrees for 10-15 minutes.

Pan Size: Cookie Sheet **Preparation Time:** 10 Minutes

Cooking Time: 10-15 Minutes **Yield:** 2 Dozen

From The Yankee Cookbook by Imogene Walcott, Coward-McCann, Inc. New York, 1939 pg. 266

Title of Recipe: Drop Sugar Cookies

Nation of Origin: New England

Ingredients:

1 C. Shortening
1 tsp. salt
1 tsp. vanilla
1/4 tsp. baking soda
2 C. sugar
1 egg, well beaten
5 C. flour, sifted
4 tsp. baking powder
1 C. milk

Step-by-step Directions:

1. Combine shortening, salt, vanilla and soda.
2. Add sugar gradually and cream well.
3. Add beaten egg and mix thoroughly.
4. Sift flour with baking powder.
5. Add to creamed mixture, alternately with milk, mixing well.
6. Drop from teaspoon on baking sheet.
7. Let stand a few minutes then flatten cookies.
8. Bake at 375 degrees.

Pan Size: Coolie Sheet

Preparation Time: 10 Minutes

Cooking Time: 12-15 Minutes

Yield: 8 Dozen

From The Yankee Cookbook by Imogene Walcott, Coware-McCann, Inc. New York, 1939 pg. 269.

Title of Recipe: Portuguese Wedding Cakes

Nation of Origin: Portugal

Ingredients:

1 C. butter
4 tbsp. powdered sugar
1 tbsp. lemon rind
1 tbsp. water
1 tsp. almond flavoring
2 1/2 C. flour, sifted
50 blanched almonds
powdered sugar for coating cakes

Step-by-step Directions:

1. Cream the butter with sugar, lemon rind and water.
2. Add almond flavoring.
3. Blend in flour.
4. Pinch off small pieces of dough about the size of a large walnut; press flat.
5. Place an almond in the center of each and press dough around it to make a small loaf.
6. Place on a lightly greased and floured cookie sheet.
7. Bake at 350 degrees for 15 minutes or until lightly brown.
8. Remove from oven, partially cool, dust in powdered sugar. Dust again.

Pan Size: Cookie Sheet

Preparation Time: 25 Minutes

Cooking Time: 15 Minutes

Yield: 50

These traditional "Little Wedding Cakes" are served for holidays and weddings.

Title of Recipe: Russian Teacakes

Nation of Origin: Russia

Ingredients:

1 C. butter or margarine softened
1/2 C. confectioner's sugar
1 tsp. vanilla
2 1/4 C. flour
1/4 tsp. salt
3/4 C. finely chopped nuts

Step-by-step Directions:

1. Preheat oven to 400 degrees.
2. Mix thoroughly butter, sugar and vanilla.
3. Work in flour, salt and nuts until dough holds together.
4. Shape dough into 1 inch rounds. Place on ungreased cookie sheet.
5. Bake for 10-12 minutes until set but not brown.
6. While warm, roll in confectioner's sugar.
7. Cool, roll in sugar again.

Pan Size: Cookie Sheet

Preparation Time: 20-25 Minutes

Cooking Time: 10-12 Minutes

Yield: 4 Dozen

Also called Mexican Wedding Cakes

Title of Recipe: Scotch Shortbread

Nation of Origin: Scotland

Ingredients:

3/4 C. butter or margarine
1/4 C. sugar
2 C. flour

Step-by-step Directions:

1. Mix butter and sugar thoroughly.
2. Sift flour and add to mixture. Mix well.
3. Chill dough.
4. Heat oven to 350 degrees.
5. Roll dough 1/3 to 1/2 inch thick. Cut into shapes. Flute edges if desired by pinching between fingers as for pie crust.
6. Place on ungreased baking sheet. Bake 20-25 minutes. (The tops do not brown.)

Pan Size: Cookie Sheet

Preparation Time: 10 Minutes

Cooking Time: 20-25 Minutes

Yield: 2 Dozen

Title of Recipe: Bourbon or Brandy Balls

Nation of Origin: Southern United States

Ingredients:

1 C. vanilla wafer crumbs
1 C. chopped pecans
1 C. confectioner's sugar
2 tbsp. cocoa
1/4 C. bourbon, rum or brandy
1 1/2 tbsp. white corn syrup or maple syrup

Step-by-step Directions:

1. Mix all ingredients well.
2. Stir in 1/4 cup bourbon, rum or brandy.
3. Stir in 1 1/2 tbsp. corn syrup.
4. Roll into balls and dust with confectioner's sugar.
5. Store in a air tight container.

Pan Size: None

Preparation Time: 20 Minutes

Cooking Time: None

Yield: 48

Title of Recipe: Virginian Turnovers

Nation of Origin: Southern United States

Ingredients:

1/3 C. softened butter
1-3 oz. pkg. cream cheese
1 C. flour

Filling
1 tsp. cinnamon
1 tbsp. sugar
(or as much as you need)

Step-by-step Directions:

1. Blend butter, cheese and flour until completely mixed. Chill until firm.
2. Preheat oven to 375 degrees.
3. Roll out dough to 1/8 inch thick.
4. Cut 3 inch rounds or squares; place 1 tsp. cinnamon/sugar or fruit filling in center. Fold. Seal edges of pastry.
5. Bake on ungreased cooke sheet for 15-20 minutes.
6. Roll in cinnamon/sugar while still hot.

Pan Size: Cookie Sheet Preparation Time: 30 Minutes

Cooking Time: 15-20 Minutes Yield: 2 Dozen

Title of Recipe: Lazy-day Peanut Clusters

Nation of Origin: Southern United States

Ingredients:

1 egg
3/4 C. brown sugar
1 1/4 C. flour
1/2 tsp. baking soda
1/4 tsp. salt
1/4 C. cooking oil
2 tsp. vanilla extract
1 C. chopped roasted peanuts

Step-by-step Directions:

1. Preheat oven to 375 degrees.
2. Beat eggs and blend in brown sugar.
3. Combine flour, baking soda and salt; blend into creamed mixture.
4. Add egg and oil alternately.
5. Blend in peanuts and vanilla.
6. Drop in uniform teaspoon sizes onto a greased cookie sheet.
7. Bake from 7 to 8 minutes. Check frequently.

Pan Size: Cookie Sheet

Preparation Time: 15 Minutes

Cooking Time: 7-10 Minutes

Yield: 35

Title of Recipe: Praline Plantation

Nation of Origin: Southern United States

Ingredients:

3/4 C. shortening
1 C. sugar
1 egg, beaten
1/2 C. molasses
2 1/2 C. sifted flour
2 tsp. baking soda
1/4 tsp. salt
1/2 tsp. ground cloves
1/2 tsp. cinnamon
Sugar to dust cookies
Pecan halves - one each cookie

Step-by-step Directions:

1. Cream together shortening and sugar.
2. Blend egg and molasses into creamed mixture.
3. Measure pre-sifted flour, baking soda, salt, cloves and cinnamon together and sift.
4. Add dry ingredients to the creamed mixture and beat thoroughly.
5. Chill for two hours. (May be chilled over night.)
6. Preheat oven to 375 degrees.
7. Remove dough from refrigerator. Shape into 1 inch balls and dust with sugar. Press pecan into each.
8. Bake on well greased cookie sheet for 10-12 minutes.

Pan Size: Cookie Sheet

Preparation Time: 30 Minutes

Cooking Time: 10-12 Minutes

Yield: 4 Dozen

Title of Recipe: Polvorones

Nation of Origin: Spain

Ingredients:

1/2 lb. unsalted butter
1 egg yolk
1 tbsp. powdered sugar
1 tbsp. brandy or brandy extract
2 C. flour
1 tsp. cinnamon
2 C. sifted powdered sugar for dusting cookies

Step-by-step Directions:

1. Cream butter until light and fluffy.
2. In a small cup, mix together egg yolk, 1 tbsp. pwdered sugar and brandy.
3. Beat this mixture into the creamed butter.
4. Mix together the flour and cinnamon.
5. Gradually add the flour mixture to the butter mixture, mixing well with a spatula or wooden spoon. This dough will be slightly sticky.
6. Flour hands and shape dough into oval about 2 inches long and 1/2 inch high.
7. Bake at 300 degrees for 30 minutes.
8. The cookies should not brown. Cool 2-3 minutes and roll in powdered sugar.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 30 Minutes

Yield: 2 Dozen

These cookies are really Arabic in origin, but they have become a Spanish favorite.

Title of Recipe: Hojaldre (Raisin Squares)

Nation of Origin: Spain

Ingredients:

2 C. raisins
1/2 C. shortening
1 1/2 C. sugar
2 tsp. vanilla
2 eggs
3 1/2 C. flour
2 tsp. nutmeg
2 tsp. cinnamon
2 tsp. baking soda
1/4 tsp. salt
1 1/2 C. raisin water
1/2 C. nuts (chopped fine)

Step-by-step Directions:

1. Cook raisins in 1 1/2 cups water for a few minutes. Drain and save the water for use in the dough.
2. Beat the sugar, shortening, vanilla, and eggs together until very creamy.
3. Sift the flour and measure. Add the spices, salt and soda.
4. Add the flour mixture and raisin water alternately to the batter. Beat well after each addition.
5. Fold in the raisins.
6. Grease and flour a 13 x 9 inch pan. Spread dough to thickness of one inch. Sprinkle with nuts.
7. Bake in preheated oven at 350 degrees for 30 minutes.
8. Cut in squares when cool. Dust with sifted powdered sugar.

Pan Size: 13 x 9 Inch

Preparation Time: 25 Minutes

Cooking Time: 30 Minutes

Yield: 30

Title of Recipe: Uppakrakakor

Nation of Origin: Sweden

Ingredients:

1 C. butter or margarine softened
3/4 C. sifted confectioner's sugar
1 tsp. vanilla
1 3/4 C. all-purpose flour
1/2 C. corstarch
1 slightly beaten egg (or 1/4 cup milk)
1/2 C. finely chopped almonds
2 tsp. granulated sugar

Step-by-step Directions:

1. Cream butter, confectioner's sugar and vanilla.
2. Stir in flour with cornstarch; add to creamed mixture. Blend well. Cover.
3. Chill 30 minutes.
4. Divide dough in fourths. Keep remaining dough chilled until ready to use.
5. On floured surface, roll each portion to 1/8 inch thickness. Cut in 2 inch rounds. Cut each round in half, slightly off center. Stack smaller part atop larger part, cut sides together. Place on ungreased cookie sheet.
6. Brush cookies with egg or milk; sprinkle with nuts and granulated sugar.
7. Bake at 350 degrees until golden, about 10 minutes.

Pan Size: Cookie Sheet Preparation Time: 30 Minutes

Cooking Time: 10 Minutes Yield: 4 1/2 Dozen

itle of Recipe: Krumkake

Nation of Origin: Sweden

ngredients:

3 eggs
1/2 C. sugar
1/2 C. butter, melted and cooled
1 tsp. vanilla
1/2 C. all-purpose flour

tep-by-step Directions: Requires a Krumkake iron

1. With rotary beater, beat eggs with sugar until thoroughly mixed. Blend in butter and vanilla.
2. Beat in flour until smooth.
3. Heat Krumkake iron on medium high heat. Make 1 cookie at a time. For 6 inch iron, drop about 1/2 tbsp. batter on hot iron (ungreased). Close gently (do not squeeze).
4. Bake over medium high heat until light golden brown for 15-20 seconds.
5. Loosen with a knife, remove with spatula. Immediately shape around a wooden roller.
6. Dust with sifted confectioner's sugar.

Pan Size: Krimkake Iron

Preparation Time: 20 Minutes

Cooking Time: 15-20 Seconds

Yield: 2 Dozen

A thin, delicately crisp cookie served by Swedish and German people at Christmas.

Title of Recipe: Almond Bars

Nation of Origin: Sweden

Ingredients:

2 eggs
1 C. sugar
1 C. cake flour
1/2 C. melted butter, cooled
1/8 tsp. salt
1 tsp. almond extract
1/2 C. chopped pecans

Step-by-step Directions:

1. Beat eggs well. Add sugar and beat.
2. Add butter, cake flour, salt, extract, and nuts.
3. Put in 8 inch square pan.
4. Sprinkle with white sugar.
5. Bake about 30 minutes at 325 degrees.
6. Coll and cut into squares.

Pan Size: 8 Inch Square

Preparation Time: 15 Minutes

Cooking Time: 30 Minutes

Yield: 16

Title of Recipe: Pepparkakor

Nation of Origin: Sweden

Ingredients:

1 C. shortening
1 C. sugar
1 C. molasses
1 egg
5 C. all-purpose flour
2 tbsp. vinegar
2 to 3 tsp. ground ginger
1 1/2 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. ground cloves
1/2 tsp. salt

Frosting
1/2 C. shortening
1 tsp. vanilla
1 lb. sifted powdered sugar
3 to 4 tbsp. milk

Step-by-step Directions:

1. Cream shortening and sugar.
2. Beat in molasses, egg and vinegar.
3. Stir flour with ginger, baking soda, cinnamon, cloves and salt; blend flour mixture into shortening mixture.
4. Chill at least 3 hours.
5. On a lightly floured surface, roll dough 1/8 inch thick.
6. Cut with cookie cutters. Place 1 inch apart on greased cookie sheet. Bake at 375 degrees from 5-6 minutes.
7. Frosting: Blend 1/2 cup shortening and vanilla; gradually stir in powdered sugar, beat just until combined. Stir in milk. Using a pastry bag or cake decorator with a small plain tip, fill with frosting and decorate the cooled cookies.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 5-6 Minutes

Yield: 5 Dozen

Title of Recipe: Swedish Honey Cookies

Nation of Origin: Sweden

Ingredients:

- 1/2 C. butter or margarine softened
- 2/3 C. packed brown sugar
- 1/3 C. honey
- 1 egg
- 2 C. all-purpose flour
- 1 tsp. ground coriander
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/4 tsp. ground cinnamon

Step-by-step Directions:

1. Cream butter, sugar and honey; beat in egg.
2. Stir flour with remaining ingredients.
3. Stir flour mixture into creamed mixture, working to make a soft dough.
4. Divide in half; wrap in waxed paper. Chill.
5. Roll each portion to 1/8 inch thick. Cut with cookie cutters.
6. Place on ungreased cookie sheet. Bake at 375 degrees until golden; 5-7 minutes.

Pan Size: Cookie Sheet

Preparation Time: 25 Minutes

Cooking Time: 5-7 Minutes

Yield: 4 Dozen

Title of Recipe: Oatmeal Raisin

Nation of Origin: United States

Ingredients:

3/4 C. shortening
1 C. brown sugar, packed
1/2 C. granulated sugar
1 egg
1/4 C. water
1 tsp. vanilla
1 C. flour
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. baking soda
1/2 tsp. cloves
1 C. raisins
1 C. chopped walnuts
3 C. quick cooking oats

Step-by-step Directions:

1. Preheat oven to 350 degrees.
2. Mix thoroughly shortening, sugars, egg, water and vanilla. Stir in remaining ingredients.
3. Drop dough by rounded teaspoons onto an ungreased cookie sheet.

Pan Size: Cookie Sheet

Preparation Time: 20 Minutes

Cooking Time: 12-15 Minutes

Yield: 5 Dozen

Title of Recipe: Toll House Cookies

Nation of Origin: United States

Ingredients:

2 1/4 C. flour
1 tsp. vaking soda
1 tsp. salt
1 C. butter, softened
3/4 C. sugar
3/4 C. brown sugar, packed
1 tsp. vanilla
2 eggs
12 oz. chocolate bits
1 C. choped nuts

Step-by-step Directions:

1. Preheat oven to 375 degrees.
2. Combine flour, baking soda and salt; set aside.
3. In large bowl, combine butter, sugar, brown sugar and vanilla; beat until creamy.
4. Beat in eggs.
5. Gradually add flour mixture; mix well.
6. Stir in chocolate bits and walnuts.
7. Drop by rounded teaspoons onto an ungreased cookie sheet.

Pan Size: Cookie Sheet

Preparation Time: 15 Minutes

Cooking Time: 8-10 Minutes

Yield: 100 2 Inch Cookies